

Texas Agricultural Extension Service

People Helping People

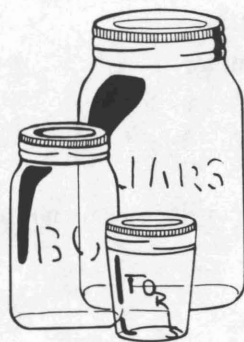
HOME CANNING EQUIPMENT

A few dollars spent now for canning equipment will enable you to enjoy garden-fresh fruits and vegetables next winter. Proper equipment for home canning is an absolute necessity. One of the major reasons for spoilage of home-canned foods is faulty or improper equipment.

Jars

Use only standard jars imprinted with the manufacturer's name. Canning jars are available in half-pint, pint and quart sizes and with narrow or wide-mouth openings.

Check tops of jars for cracks, chips and dents. Discard those with defects that would prevent an air-tight seal.



Danger: Do not use mayonnaise, peanut butter or other commercial jars. These are not tempered to withstand the heat treatment and may not seal properly in home canning.

Prepared by Extension nutrition specialists, The Texas A&M University System.

Lids

A two-piece, self-seal lid is the most commonly used lid. It has a metal disk and a metal ring and is self-sealing as the jar cools after processing. The top of the jar must have a smooth edge to make a seal. The metal disk can be used only once, but the ring may be used more than one time.



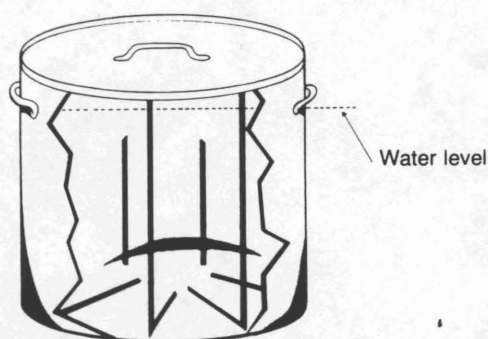
Reminder: New types of lids and lids manufactured by companies new to the business have entered the market. Lids should meet home canning requirements for sealing properly and holding a seal in handling and storage. Follow manufacturer's instructions to insure proper seal.

Cracks in lid seals and mildew on lids may result from improper storage. For mildew, wash lids in soapy water and boil 5 minutes. Lids with cracked sealing compound should be returned to the manufacturer.

Water Bath Canner

Any large kettle with straight sides, a tight-fitting lid and a rack to keep the jars off the bottom of the kettle can be used for a water bath canner. It should

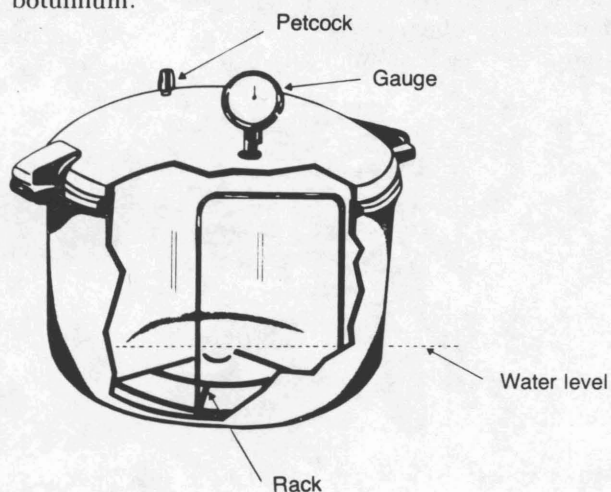
be deep enough to hold the jars upright and permit the water to boil gently 1 to 2 inches over the top of them.



The boiling water bath is recommended for canning fruits, fruit juices, tomatoes, tomato juice, rhubarb and pickled vegetables.

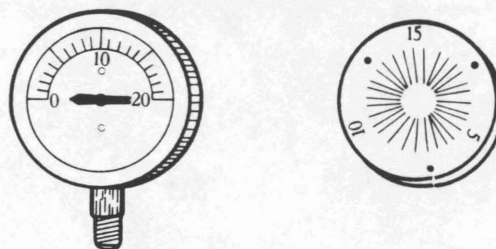
Pressure Canner

The pressure canner method is necessary for processing all non-acid vegetables and other non-acid foods in order to prevent possible spoilage and/or botulinum.



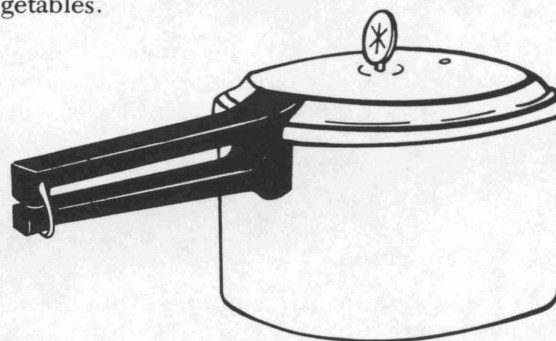
Pressure canners are equipped with a dial or weighted gauge. Dial gauges should be tested at least

once a year. Petcocks and safety valves control the escape of steam from a pressure canner.



Pressure canners should also be tested to be sure they are airtight to prevent loss of pressure and steam. Gaskets that have hardened may need to be replaced.

Pressure saucepans of adequate size with an indicator or gauge which operates accurately at 10 pounds pressure may be used for canning small amounts of vegetables.



Danger: Do not use the following canning methods for fruits and vegetables. These methods do not insure complete destruction of spoilage organisms and some additives may not be safe for human consumption.

- Open kettle
- Oven canning
- Microwave canning
- Some acidification methods of low-acid vegetables
- Canning powders, compounds or antibiotics

Educational programs conducted by the Texas Agricultural Extension Service serve people of all ages regardless of socioeconomic level, race, color, sex, religion, handicap or national origin.

Issued in furtherance of Cooperative Extension Work in Agriculture and Home Economics, Acts of Congress of May 8, 1914, as amended, and June 30, 1914, in cooperation with the United States Department of Agriculture, Zerle L. Carpenter, Director, Texas Agricultural Extension Service, The Texas A&M University System.

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F&N 3